



(51) 国際特許分類7 A23L 1/32	A1	(11) 国際公開番号 WO00/41577  (43) 国際公開日 2000年7月20日(20.07.00)
(21) 国際出願番号 PCT/JP99/06926 (22) 国際出願日 1999年12月9日(09.12.99) (30) 優先権データ 特願平11/42063 1999年1月11日(11.01.99) JP (71) 出願人 ; および (72) 発明者 梅原初代(UMEHARA, Hatsuyo)[JP/JP] 〒396-0011 長野県伊那市大字伊那部5466-7 Nagano, (JP) (74) 代理人 弁理士 尾崎光三(OZAKI, Kowzow) 〒106-0031 東京都港区西麻布4丁目18番10号 テラサイト西麻布202 Tokyo, (JP)	(81) 指定国 CA, CN, JP, KR, US, 欧州特許 (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE) 添付公開書類 国際調査報告書	

(54) Title: PATTERNED BOILED EGG AND PROCESS FOR PRODUCING THE SAME

(54) 発明の名称 模様付き茹で卵及びその製造方法

(57) Abstract

The curved surface inside the egg shell of an edible boiled egg is decorated by patterning so as to satisfy consumers' needs for tasteful table setting. The pattern is formed by using exclusively the inherent components of the egg without introducing any foreign matter therein, which causes no fear from the viewpoint of food sanitation management. On the albumen layer (9b or 21a), serving as the background, which has been formed by the coagulation of the albumen (3c) on the curved surface of the boiled egg, a pattern layer (19a) is formed by the coagulation of the yolk (3g). On the yolk layer (9a or 3gf), serving as the background, which has been formed by the coagulation of the yolk (3g) on the curved surface of the boiled egg, a pattern layer (3e) is formed by the coagulation of the albumen. These pattern layers (19a and 3e) are formed by site-selectively and intensively heating the outer surface of the egg shell (3d).

